



Modern Indian Cuisine

## Roasted Parsnips



8 servings

### Ingredients

- 2 medium parsnips
- 1 shallot, medium dice
- 1 tsp whole cumin seeds
- 2 Tbsp olive oil
- ¼ tsp garam masala

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### Cooking Method

- I. Preheat oven to 400 degrees.
- II. Peel and trim parsnips. Cut into ¼" diced pieces.
- III. Heat oil in sauté pan over medium/high heat. Roast cumin seeds in oil for 30 seconds. Add shallots and sauté until sweated, then sprinkle on garam masala. Stir to coat. Add diced parsnips and toss with shallots over medium/high heat for 2 minutes until slightly tender.
- IV. Rub a baking sheet with 1 Tbsp of olive oil and slide parsnips from sauté pan to sheet, spreading to one layer. Roast in oven for 20 minutes. Remove from oven and serve hot.

### Suggestions

*Serve with Roti's Spiced Butternut Squash Soup; place a large spoon full in the center of a bowl of soup for added flavor and texture.*

Enjoy!

Roti is located at  
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